

**COMPACT  
AUTOCLAVES  
FOR CANNED  
FOOD**

**BENCHTOP MODEL**

## CFS-50-75-H - INSTALLATION GUIDE

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Information to consider before installing your TERRA Food-Tech<sup>®</sup> equipment.

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# COMPACT AUTOCLAVES FOR CANNED FOOD

BENCHTOP MODEL

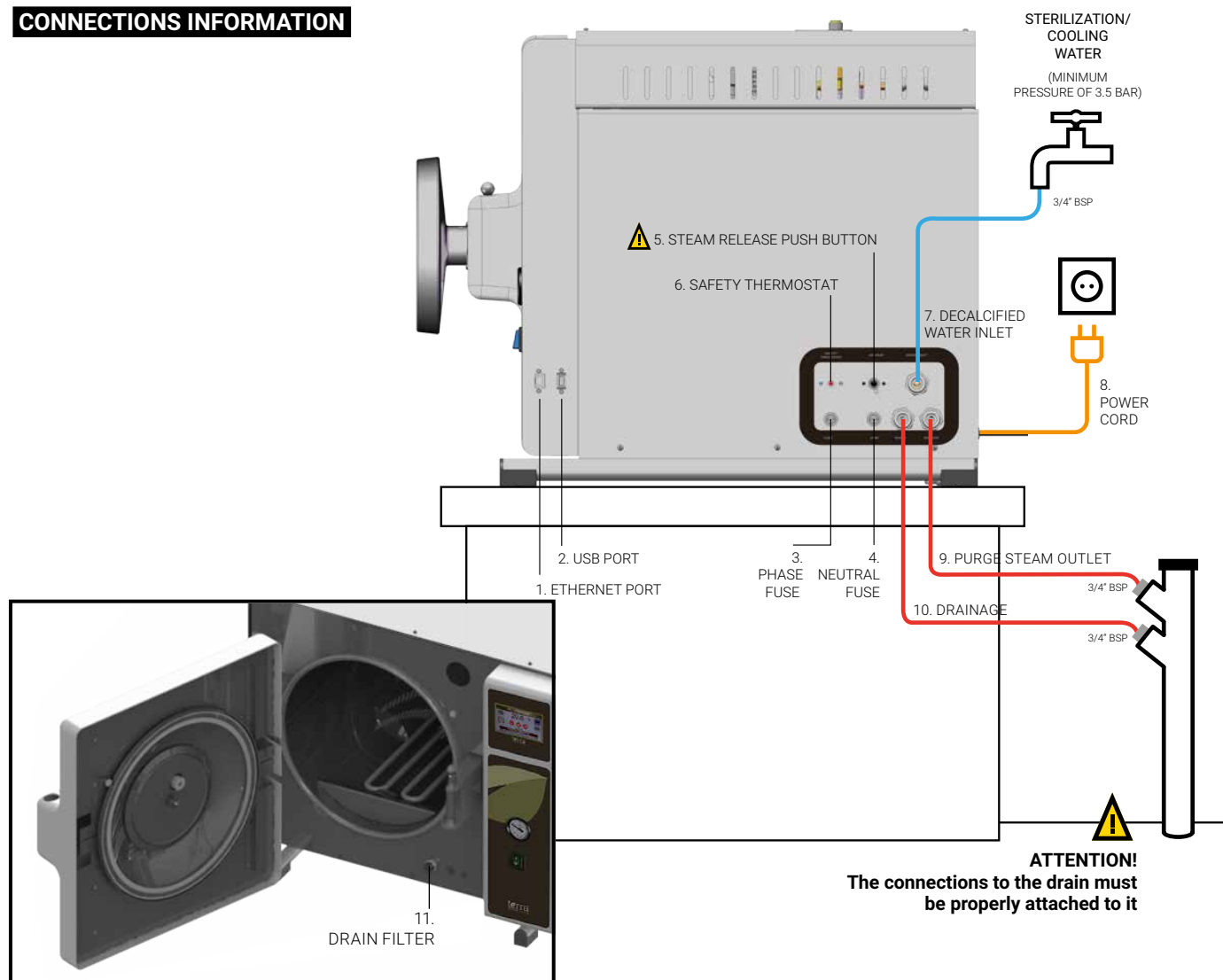
## ELECTRICAL CONNECTION

MODEL	FREQUENCY	CURRENT	VOLTAGE	CONNECTION*
<b>CFS-50-H</b>	50/60 Hz	2800 W	230 (1P+N+E) V	16 A ①
<b>CFS-75-H</b>	50/60 Hz	3200 W	230 (1P+N+E) V	16 A ①

\* Standard plugs. Consult for other plugs.



## CONNECTIONS INFORMATION





**ATTENTION**

- Outputs **9** and **10** cannot be connected together; they must go separately directly to the drain.



- Avoid connecting the **drain outlets** through siphons or other elements that hinder the evacuation of water.

**INCLUDED HOSES**

3 hoses 2 meters long  
(3/4" BSP).

For:

- 7.** DECALCIFIED WATER INLET
- 9.** PURGE STEAM OUTLET
- 10.** DRAINAGE



**DRAIN**

You will need a drain near of the equipment for:

- 9.** PURGE STEAM OUTLET
- 10.** DRAINAGE

**NOTE:**

The equipment incorporates a system that mixes the cooling water with the hot water resulting from the sterilization. In this way, the drain water temperature is reduced to 60 or 70 °C depending on the incoming cooling water temperature.

**AUTOMATIC WATER SUPPLY**

- 5.** DECALCIFIED WATER INLET (FOR STERILIZATION / COOLING)

The water used is suggested to be **soft** or **decalcified** to prevent from depositing waste inside the deposit. 3/4" BSP thread connection tap with a minimum network pressure of 3.5 bar.



3/4" BSP  
DECALCIFIED TAP WATER

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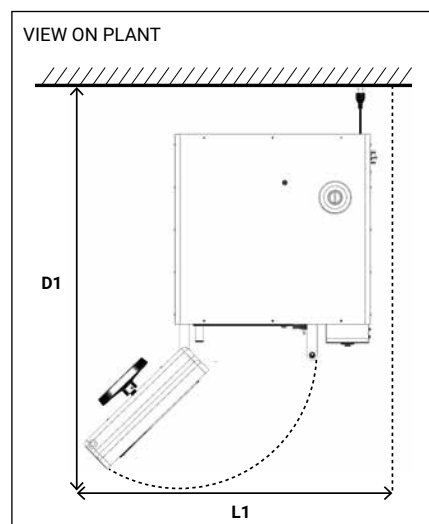
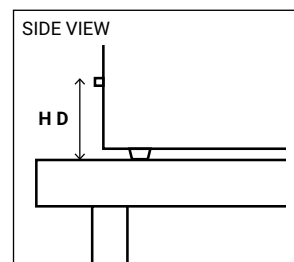
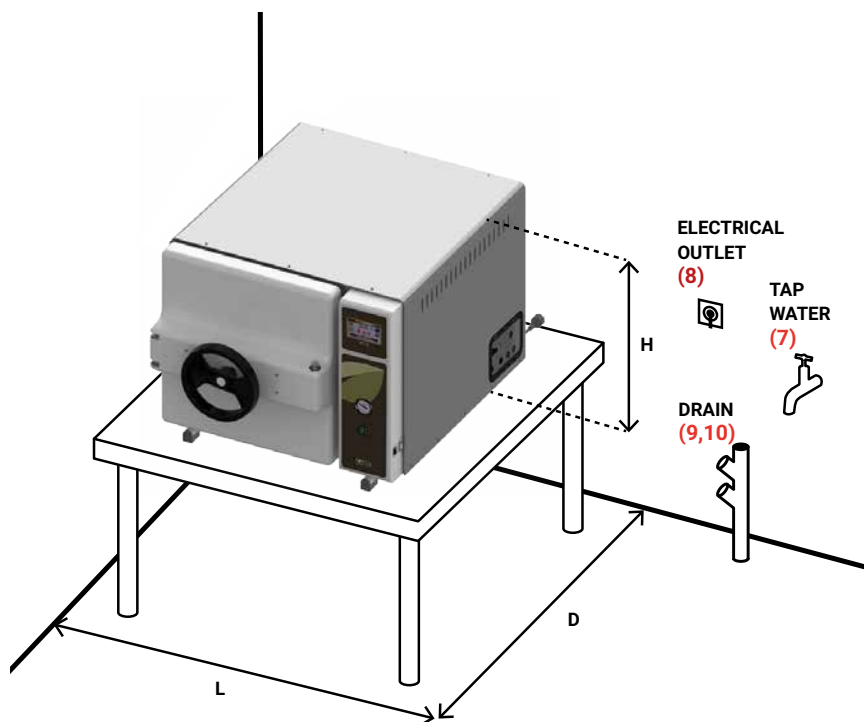
BENCHTOP MODEL



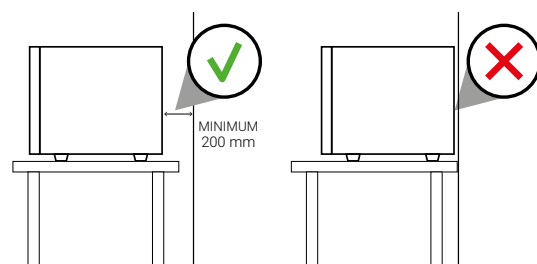
## DIMENSIONS TO TAKE IN CONSIDERATION FOR THE INSTALLATION OF THE EQUIPMENT

Due to safety reasons, the distance between the instrument and the wall has to be no less than 20 cm. A distance of 10 cm has to be left to both sides of the machine.

MODEL	L LENGTH (with closed lid)	L1 LENGTH (with open lid)	D DEPTH	D1 DEPTH (with open lid)	H HEIGHT	H D DRAINAGE
CFS-50-H	805 mm	1290 mm	805 mm	1230 mm	650 mm	50 mm
CFS-75-H	805 mm	1290 mm	1005 mm	1430 mm	650 mm	50 mm



**WARNING:**  
Observe distance!



## CONDITIONS

This equipment is ready to operate under the following maximum conditions:

- Room temperature: 30°C
- Humidity: 75%
- Altitude: 2000 meters



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